NEW ENGLAND FARMER.

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AGRICULTURE.

(By the Editor.)

IMPLEMENTS OF AGRICULTURE.

Every good husbandman will lay it down as a rule, to have an inventory of all his agricultural implements, and other articles, necessary for the cultivation of his farm; and frequently inspect them, that he may be sure that the requisite repairs are made in due time. An implement, likewise, that is not longer wanted during the season, ought not only to be carefully housed, but before it is put aside, it should be well cleaned, rendered perfectly dry, oiled, or, if made of iron, painted, and kept so as to be ready when wanted.

Sir John Sinclair observes that no circumstance marks more the character of an attentive husbandman than great attention to his farming implements. Upon every farm, also, there ought to be one or more places, properly constructed, for holding the larger implements; and some secure place allotted, for containing the smaller tools. Where machines are necessarily exposed in the field a great part of the season, they require to be new painted at least every second year. This defends them, not only from drought but also from rain and rust.

The introduction of new implements into a district is often a matter of great difficulty, owing to the ignorance, the prejudices, and the obstinacy of farm servants and labourers. Many farmers, therefore, very absurdly retain their old implements, though convinced of their inferiority, rather than sour the temper of their labourers by attempting to introduce new ones. In several cases, however, by attention, perseverance, and by rewarding those servants who have been induced to give the new machines a fair trial, they have succeeded in the attempt.

The importance of proper implements is such that the melioration of those in use would be an essential advantage to agriculture; and great as are the mechanical improvements which have been already made, many of them are capable of being brought to still greater perfection. Persons of genius and experience, therefore, ought to be encouraged to devote their time and attention to this important object; and to exert themselves, either to improve the various sorts of implements now in use, on scientific principles, or in the invention of superior ones, as circumstances may require. The discovery of an useful implement, by which the labours of agriculture can be abridged, or brought to a still higher degree of perfection, and the expense of cultivation at the same time diminished, cannot be too much encouraged, as likely to prove of essential service, both to the farmer, and to the public. It is calculated indeed, that an immense advantage would accrue, from even *the general adoption* of the improved implements now in use in particular districts. Mr Curwen is of opinion, that the farmers in the southern counties of England, lose at the rate of 25 per cent. by the heavy carts and wagons they employ; and there can be no doubt, that the introduction of two-horse ploughs and threshing machines, where these implements are unknown, would lessen the expense of labor at least 10 per cent. more.

GENERAL RULES FOR THE CONSTRUCTION OF FARM BUILDINGS.

In constructing farm buildings the following rules should be attended to.

Though a circle contains most space within the smallest possible inclosure, yet with few exceptions, it is the least adapted for subdivision, and the most extensive in execution; while the square, and parallelogram, will be found the least costly, and the most commodious.

In low buildings, where the roof and joisting are the most expensive articles, the oblong form will be preferable, particularly when such a form is, in other respects, best adapted to the purposes required.

The cheapest buildings are those whose plan is contained within four straight lines. All projections add considerably to the expense, by the extra corners, breaks in the roof, &c.

WATER IN FARM YARDS.

The author of Husbandry in Scotland, is of opinion that when cattle are fed in winter on dry food, as hay or straw, no expense should be spared in supplying them with a sufficient quantity of water. It has been ascertained, that a bullock feeding upon straw, having water at command, will drink of it eight times a day: hence it is evident that he cannot get enough, if only driven twice a day to an adjoining stream or pond. It is therefore, advisable, where it can be done, to bring water into a cistern in the fold-yard, to which the cattle may go whenever they are in want of it. The cistern may be made of rough masonry, and consequently would not be expensive. There can be no doubt that cattle would improve much more rapidly, more especially on coarse fare, when thus supplied with water, than if they were only occasionally driven to it.

GRATER CIDER MILL.

Of the multitude of new inventions which the ingenuity of our countrymen annually brings forth, it is unquestionably true that a considerable proportion are of but little practical utility, while others entirely supersede the modes by which the same effect was before produced. Among the latter, we have no doubt, the new "Grater Cider Mill" is destined to be ranked. We examined it last fall, and saw its operation, and are satisfied that the saving made by it, both in the power required for propelling it, and in the rapidity of execution, is very great. The apples are ground, or rather grated, very fine, so that all the juice may more readily be pressed out, while the seeds are left whole, so that they do not communicate their bitterness to the liquor. We therefore do not hesitate to recommend it to the public, and this we do entirely from our conviction of its utility, and without the solicitation of any person whatever.—*Mass. Spy.*

Hair Restorative.—It has been ascertained that the daily application of salt will restore hair to the heads of those who, from fever or other causes, may have suffered its loss. The constant application of salt has been found to give strength and luxuriance to hair which was falling off, and causing rapid baldness. This is a simple and cheap remedy worth trying.—*Domestic Encyc.*

FOR THE NEW ENGLAND FARMER.

MR. FESSENDEN—I have lately been in the county of York, Me. where a number of your subscribers—who are not half so numerous as they ought to be, for their own advantage—are desirous of obtaining information on the following subjects:—The best mode of making a syrup and a wine of the elder berry juice: The best season and mode of transplanting our native forest trees and shrubs for ornamenting the grounds about houses, roads, &c. Any information you may find it convenient to communicate on these topics, will be gratefully received, I doubt not, in the county of York, and certainly by a subscriber in Massachusetts.

By the Editor.—We are happy to comply with the request of our respected correspondent to the extent of our information, and would be obliged to friends and well wishers to the objects of our establishment for any notices relating to the topics of his inquiry.

The following recipe is transcribed from the *New American Gardener.* It was originally taken from an English publication. We have never made trial of it, and cannot vouch for it, though we have no reason to doubt its correctness.

To make elder-berry wine.—One bushel, when picked from the stalks, produces three gallons, or upwards, of berries; put these to seven galls. of soft water; after standing forty-eight hours, put them into the copper, let them boil one hour, then press the juice through a coarse cloth; then put the liquor into your copper again, with twenty pounds of raw sugar, half a pound of Jamaica ginger, bruised, one ounce of cloves, and one ounce of allspice. Boil the whole together one hour, then put it into a tub, and, when cold enough, add some good yest spread on a toast, and in two days put it all into a cask, and lay the bung lightly on for two months; then add one quart of brandy; this wine will keep for several years.

With regard to making a syrup of the juice of the elder-berry, we have seen no prescription, but presume that the process is very simple. Willich's *Domestic Encyclopedia* says, "The berries [of the elder] are poisonous to poultry; but their juice being boiled down to an extract, and sweetened with sugar, (this composition being termed *rob,*) is a gentle aperient, and promotes perspiration."

With regard to forest trees, we shall give some directions from authors of established reputation.

M. Mahon says, "Evergreen trees and shrubs may be planted with good success any time in March, in most of the Southern States; but in the Middle States it should not be attempted before the last week therein, nor in the Eastern States before the beginning or middle of April: these kinds are always most successfully planted when done *immediately before* their respective veg-

etation commences, which is a rule that ought to be carefully observed."

"The first thing in transplanting trees," (says an English writer,) "is, to have the ground prepared before the trees are taken up, that so they may remain out of the earth as short a time as possible; the next is to take up the trees. In doing this, carefully dig away the earth round the roots, so as to come at their several parts to cut them off: for if they are torn out of the ground without care, the roots will be broken and bruised to the great injury of the trees. When you have taken them up, prepare them for planting by pruning the roots and heads. All the small fibres are to be cut off, as near the place from whence they are produced as may be, excepting perhaps when they are to be replanted immediately after they are taken up. But it will require great care to plant them in such a manner as not to distort, or entangle the fibrous roots, which, if done, will be worse for the plant than if they were cut off. Then prune off all the bruised or broken roots, all such as are irregular and cross each other, and all downright roots.

"The next thing is the pruning of their heads. If the trees are designed for standards, you should prune off all the small branches close to the place where they are produced, as also irregular ones, which cross each other; and having displaced these branches, you should also cut off all parts of branches close to the place where they are produced, as also irregular ones, which cross each other; and after having displaced these branches, you should also cut off all such parts of branches as have by any means been broken or wounded; but by no means cut off all the main leading shoots, which are necessary to attract sap from the root, and thereby promote the growth of the tree.

"Having thus prepared the trees for planting, you must now proceed to place them in the earth. But first, if the trees have been long out of the ground, so that the fibres of the roots are dried, place them eight or ten hours in water, before they are planted, with their heads erect, and the roots only immersed therein, which will swell the dried vessels of the roots, and prepare them to imbibe nourishment from the earth. In planting them, great regard should be had to the nature of the soil; for if that be cold and moist, the trees should be planted very shallow; and if it be a hard rock or gravel, it will be better to raise a hill of earth where each tree is to be planted, than to dig into the rock or gravel, and to fill it up with earth, as is too often practiced, by which means the trees are planted, as it were, in a tub, and have but little room to extend their roots.

"The next thing to be observed, is, to place the trees in the hole in such a manner that the roots may be about the same depth in the ground as before they were taken up: Then break the earth fine with a spade, and scatter it into the hole, so that it may fall between every root, that there may be no hollowness in the earth. Then, having filled up the hole, gently tread down the earth with your feet, but do not make it too hard, which is a great fault, especially if the ground be strong and wet.

"Having thus planted the trees, they should be fastened to stakes driven into the ground, to prevent their being displaced by the wind, and some mulch laid on the surface of the ground about the roots."

In "*Memoirs of the New-York Board of Agriculture*," vol. ii. page 37, it is remarked, that "All evergreens are transplanted with difficulty. But Judge Masters, Dr. Hammond, and some others, have succeeded very well with the balsam, (*pinus balsamifera,*) white pine, (*pinus strobus,*) pitch pine, (*pinus rigidus,*) all the spruces, (*pinus nigra, alba,* and *fraseri,*) &c. Those who have succeeded best, have been careful to avoid bending or distorting the roots. They cut off the roots carefully at the distance of one or two feet from the main stem or trunk, and take up the trees without pulling, or otherwise applying any force to them. They keep the roots moist, at least prevent their drying, until they are set in the ground. This they do either by retaining the soil on the roots, or by covering them with wet moss, wet cloths,&c.

"They avoid wounding the body and limbs; and never cut off a limb until at least one year after transplanting. Whenever they prune evergreens, they cut the limbs four or five inches from the body of the tree, and leave the remainder to wither or die before taking it off closely. They advise to cover the wounded part with some kind of adhesive paste.

"In selecting evergreen trees, care should be taken to procure those which have grown up in open, exposed situations. And, if convenient, they ought to be taken from a soil similar in quality and state of moisture or dryness, to that in which they are to be set."

FOR THE NEW ENGLAND FARMER.

GRAFTING VINES AT THE ROOT.

Mr. Fessenden—I was much gratified by your republication of the letter of Mr. Coxe, of New Jersey, on the propagation of the Grape by grafting on the roots. Few men in our country are entitled to higher respect from horticulturists, than Mr. Coxe, and every thing which comes from his pen is worthy of notice. He is right in saying that none of the European cultivators enumerated by him, none of the standard works on horticulture, have given even an intimation of the perfectly safe and sure mode of grafting vines on the roots of other vines. But, at the same time, it is true, that Mr. Knight, President of the Horticultural Society of London, has suggested it as a secure mode, and some months before Mr. Coxe's publication, having received some grape scions from him, I inserted them into the roots of other grapes. The process I adopted was exactly the same as that of Mr. Coxe. I inserted them by cleft grafting, *using no clay*, but drawing up the natural soil about three inches above the insertion —out of five scions, four grew. It is a valuable discovery for our horticultural friends in the interior. They can always procure scions of the best grapes, and insert them in the roots of our native grapes, of which the country is full. The Isabella would make an admirable stock for the foreign grapes, and there is reason to hope that the more delicate grapes would flourish better on our native vines, and probably be more hardy, than on their own roots.

This, however, is only speculation—experience will decide. A correspondent of yours inquires as to the mode of grafting grapes on the stalk or stem. This, from my experience, is not a very easy or successful process; but the late Mr. Preble was often successful in it. I have repeatedly tried it, and failed. During the present year, I have succeeded. I attribute the failure in former years to my inserting the graft too early. If the scion is kept in a cool place, till the vine has shot into leaf, I find the success almost certain. Your correspondent requests particular directions as to the mode. I will state my own method, derived, however, from European authority. There are several methods recommended by French writers. The two which I adopted were the following, and both succeeded:—

One is, to split the stalk of an old grape vine of two years growth, by a sharp knife, four inches in length, and to insert wedges to keep the slit open—then prepare a scion, pared to a wedge form at its two ends, and also pared to a wedge form throughout its length—one eye only should be inserted. As soon as the pegs which keep the split open are withdrawn, the wood will embrace with great force the scion. Bind it with matting, or with woollen yarn, then either cover the whole except the eye with clay, or, as I prefer, with a resinous compound of rosin and beeswax. I have succeeded in this mode, but I prefer another.

Take a scion with one eye only, four inches in length—leave about an inch above the eye, and three inches below it—pare away about half the thickness of the scion, having cut the lower end square—then make a corresponding cut into a grape shoot of exactly equal size, terminating in a square shoulder, upon which the scion will rest, and which it should exactly meet—secure the scion to the stalk by a bandage, and cover it as in other grafting.

It will be perceived that in both these modes the main stalk is not cut off, continues to grow, and will not feel the wound if the scion does not take. If it takes, and is healthy, then cut off the stalk immediately above the insertion, and you will have fruit perhaps the next year.

Still the operation is a doubtful one, and I think the root grafting will eventually supersede it in this country and in Europe, except in cases where we wish to change the fruit of a vine already introduced into a grape house.

JOHN LOWELL.

Roxbury, Sept. 15, 1828.

To nursery men, it seems to me, the practice of root grafting affords some facilities which they have not yet enjoyed.

FOR THE NEW ENGLAND FARMER.

THE LONG RED POTATO.

Mr Fessenden—There was an inquiry directed to you by M. of Wrentham, dated so far back as Jan. 2d 1827, to ascertain when, and from whence, the long red potato was introduced among us. It would have been some gratification to have had light thrown on the subject, in as much as this kind of potatos has been gradually improving in quality, and increasing in estimation, as it has got better naturalised to our soil and climate, and has got to be better known among the consumers. But I do not recollect to have seen any notice taken by any of your correspondents, of said inquiry. I will, therefore, tho' at so late a period, offer the following as a fact well known to me. About twenty-three years ago, the late Isaac Davenport, Esq. of Milton, in the fall, went to Rhode Island in quest of young fruit trees. There were then but few nurseries near Boston, and he was directed to a quaker, where he suited himself. But the day being far

gone, he accepted an invitation to spend the night there, and found his host to be an intelligent and careful farmer. In the course of the conversation he was informed that two years before, the Quaker being on a visit to some of his friends on North river, brought from thence some of the said long red potatos, which were a new article among them, and which he highly praised to Mr DAVENPORT, as being extraordinary great bearers, and much liked by the cattle; and he agreed to let him have a small quantity for seed. On his return home, Mr DAVENPORT, sent to that place, one of his neighbors, Mr EBENEZER FISHER, a native of Sharon, and a very clever man, who bro't to Milton a horse waggon load of them, which was divided amongst a few neighbors. They gave a very great crop, but were unshapely, branching out in numerous limbs, and watery, yet the cattle and hogs appeared exceedingly fond of them. Since that time their cultivation extended round to Dorchester, Dedham, and other neighboring towns, where before they were not known. It is probable that in other districts of the commonwealth, distant from Rhode Island, they may have been introduced from some other quarter; and it would be pleasant, and tending to usefulness, to have any facts stated, which might illustrate the subject.

Formerly every new introduction or improvement, was the result of individual enterprise and exertions, and circulated slowly, circuitously, and, as it were, by chance. In these, our more favored days, the numerous agricultural associations bring men and knowledge to one focus, hence the rapid circulation of every fact tending to general usefulness.

There is no root crop that has gained so universal estimation, as the long red potato, although they yield less at present than they did when first introduced. But the quality has greatly improved, and their shape has become more correct in our New England soil. It is a fact which must have met the observation of every farmer, that when the first frost comes in fall, it kills the green leafy vines of the long red potato, *whilst the other sorts have generally decayed before that time*; hence we must conclude that the long red requires a longer period to grow, and come to that full maturity, which is surely indicated by the decay of the vines. If they are destroyed by the frost whilst green, it is evident that the ultimate growth of the potato is stopped. It goes down to the cellar to complete its maturity, which does not take place until spring, and then very imperfectly. It deprives therefore the long red of the high repute which it is due, and this injury might be prevented, to the great benefit of the farmer, *by planting them earlier.* They should be planted as soon as they would be safe against frost, which would give them time to get perfectly ripe. There would be *then* no reason to complain that the ends eat watery, the whole potato would eat alike dry, mealy, and mature, and be the finest potato for the table. From fall until July, there is more substance and body in the long red than in any other potato, hence it goes further for food, and is more profitable whether for the table or for the use of the barn. If rightly boiled, there is none so mealy. Although the shape of the long red is more regular now, than it was formerly, it has yet a tendency to branch out, but I conceive that this defect will get entirely corrected in the course of a short time, *provided we take care never to plant the branches, but only the main body of the potato, or such as have no branches.*

It is a matter of surprise that many farmers should deem it of little importance what potato seed they plant. They are very particular for the Indian corn seed, to select the finest ears, and take the grain of the middle part of tho ear, as being the most ripe and the best shaped. For small grain they also choose the best and dress it carefully so as to exclude all the light grain, but for potatos, any thing but the smallest, is by many used for seed, and it cannot be a matter of surprise that under such management, the sorts should run out; and that it should become needful, once in a while, to change seed. *The reasonableness of using the handsomest and best potatos for seed*, is as evident, as to choose the best corn for planting.

I have myself always thought it my interest to plant no potatos, but the best for size and shape; when very large, I have cut them in pieces with no less than three eyes. I have blues, yellows, and long reds, which I have planted for about ten years, and which have much improved, especially the blues and reds, of what they were, when I first had them.

The introduction of the long red potato is not the only benefit which agriculture has to acknowledge from the late Mr. DAVENPORT. Few men understood so well the management of fruit trees, and few farms in the neighborhood of Boston are so abundantly and profitably stocked as his, with the best fruit, and with trees so healthy and well trained. He disseminated freely the results of his knowledge and experience in all his neighborhood, and the farms near the Blue-hills in Milton exhibit orchards and nurseries not to be excelled in any part of the country. All who had the pleasure of Mr. DAVENPORT's acquaintance, will delight to honor his memory, for he was a good citizen, a good friend, and an excellent farmer.

Weston, Sept. 17, 1828. J. M. G.

MILK PAINT.

Mr FESSENDEN—I think your correspondent, in yours of Sept. 12, has taken a too favorable view of milk paint. This is a revival of a subject on which some French chemists indulged opinions, which to say the least, were hardly realised.

It is now nearly 20 years, since a small pamphlet was published by a zealous friend to improvment, giving the materials, viz.

With small quantities of { Rosin, or Turpentine, Oil, Lime, &c. with skimmed milk, &c. Ochre, &c. to give the color.

It was so urged and well set forth, that I engaged in the process with more confidence than I found a support for. Having used these materials for several buildings, and carefully prepared it too, under my own eye, I was, I must own, disappointed. The effects were of too short duration to encourage further experiment.

The application of this then new principle, was adopted in Connecticut (the pamphlet being circulated there) as to some public buildings, and the effect was not, I understand, to the satisfaction of the parties.

If so cheap a substitute for oil painting could be had, it would be a great benefit, extending a neatness of appearance through the country. But I fear from some favorable appearances, too partial views of its durability are entertained by your ingenious correspondent. W.

PRESERVATION OF MELONS, &c. FROM BUGS.

Mr FESSENDEN—I have found it almost impossible to raise melons on my grounds, and I was much pleased to learn last week from a person in Northampton, that "melon seed soaked 24 hours in a decoction of tobacco, will be effectually protected from bugs." My informant has so prepared seed for many years, and assured me that it was a complete prevention. A. M. T.

N. B. Don't forget the above next spring.

CULTIVATION OF FRUIT TREES.

When it is considered that a bushel of peaches can be raised at less expense than a bushel of potatos, and that pears are as easily cultivated as apples and are more certain to bear every year, it is not a little remarkable to see peaches selling at the rate of two dollars a bushel, and pears at from a dollar to a dollar and a half, as has been done in this place for the week past, and they have found a ready market at those rates. This being the case, it is worth the inquiry why good fruit is not more generally cultivated. We apprehend the principal reason is the prevailing habit in the country, of considering a man's right to his fruit as less sacred than it is to his other property.—Even among many who would revolt at the idea of taking and carrying away fruit without leave, a notion appears to prevail, that the man who has good fruit is but little more than a steward over it, to see that it is properly distributed among his friends and neighbors, all of whom are considered as having a right to a share of it. We know a farmer who had a considerable number of valuable fruit trees, who cut them down, because the expense of giving away the fruit, and entertaining the company which it brought him, was greater than his circumstances would allow.

We have also known instances, where those who had good early fruit trees standing in exposed situations, have cut off the tops and grafted them with winter fruit, because their products were chiefly pilfered and carried away, so that the owner derived but little from them, except a plentiful harvest of vexation and trouble. Such a state of things ought to be corrected. The farmer ought to be considered as much entitled to the income derived from his fruit as his other crops and the pilferer from an orchard, ought no more to escape with impunity if detected, than he who pilfers from a cornfield or a granary. When this comes to be the case, and not till *then*, we may expect to see good fruit more general and abundant.

To bring about so desirable an object, those who could afford to *give away* fruit if they chose, should set the example of cultivating it *for sale*, both in the market and on their own premises.—*Few* would expect that to be given them which was offered for sale, and if *any* should pilfer what they might buy at a fair price, a public example should be made of them. Then others would be induced to engage in the culture, as a source of profit which might be depended upon. Some have already adopted this plan, and more we hope will follow their example.—*Mass. Spy.*

Mr. R. E. Hobart, of Pottstown, Montgomery county, Pa. an ingenious mechanic, has taken out a patent for the making of horse shoes upon a principle entirely new—by which it is said that one ton weight of horse shoes may be made in one day, by his machine.

SILK.

II. Choosing the Cocoons for the production of Eggs.

Continued from page 60.

About two ounces of eggs may be saved out of one pound and a half of male and female cocoons.

The small cocoons of a straw color, with hard ends, and fine webs, and which are a little depressed in the middle, as if tightened by a ring or circle, are to be preferred. There are no certain signs to distinguish the male and female cocoons: the best known are the following.

The small cocoons sharper at one, or both ends, and depressed in the middle, generally produce the male. The round full cocoons, without ring or depression in the middle, usually contain the female.

These may be distinguished from the dupoins by the extra size, the clumsy shape, rather round than oval, of the latter. As, however, all marks may fail, an extra number may be kept, of the best of those which are spun double, and when the moths come out, the males and females being easily distinguished, an addition can be made from them to the defective side.

By shaking the cocoon close to the ear, we may generally ascertain whether the chrysalis be alive. If it be not dead, and loosened from the cocoon, it yields a sharp sound. When dead, it yields a muffled sound, and is more confined in the cocoon.

III. Preservation of Cocoons intended for Seed, or until the appearance of the Moth.

Experience shows that where the temperature of the room is above 73°, the transition of the chrysalis to the moth state would be too rapid, and the coupling will not be productive; if below 66°, the developement of the moth is tardy, which is also injurious. Damp air will change it into a weak and sickly moth; the apartment should therefore be kept in an even dry temperature, between 66° and 73°. When collected, spread the cocoons on a dry floor, or on tables, and strip them clean of down or floss, to prevent the feet of the moth being entangled in it when coming out. While cleaning them, all those that appear to have any defect should be laid aside; this is the time, also, to separate the male and female cocoons, as far as we can distinguish them.

Select an equal number of males and females, and keep the cocoons of the same day's mounting separate, that the moths may pierce them at the same time. If the good cocoons taken from the whole parcel, are all first mixed, and the selection of those intended for breeding be made from this general heap, many will be set aside which were formed by worms that had mounted upon different days, and which will be pierced by the moths unequally, and hence there will not be an equal number of males and females produced at the same time; this irregular appearance may cause the loss of a great many moths, or of several thousand eggs.

When the selection has been made, the sorted cocoons must be put on tables, in layers of about two inches, allowing the air to pass freely thro' them, that it may not be necessary to stir them frequently; but it is beneficial to stir them round once a day, if the air be moist. When the seed cocoons are not very numerous, they may be strung upon threads, and hung against a wall, or suspended from a beam. Just so much of the middle of the cocoon is to be pierced with a needle as is sufficient to attach it to the thread. The middle is chosen, because it cannot be ascertained at which end the moth will pierce the cocoon.—Place a male and female cocoon alternately upon the thread, that they may be near each other when they come out.

If the heat of the apartment is above 73°, every method of diminishing the heat should be tried: such as keeping all the apertures to the sunny side carefully closed, to cause thorough drafts of air to dry the humidity that exhales from the chrysalides. Should the temperature rise to 78° or 82°, the cocoons must be put in a cooler place, as a dry cellar.

Seventh Age of the Silk Worm.

The seventh, and the last age of the silk worm, comprises the entire life of the moth.

The formation of the moth, and its disposition to issue from the cocoon, may be ascertained when one of its extremities is perceived to be wet, which is the part occupied by the head of the moth. A few hours after, and sometimes in one hour after, the moth will pierce the cocoon and come out; occasionally the cocoon is so hard, and so wound in silk, that the moth in vain strives to come forth, and dies in the cocoon. Sometimes the female deposits some eggs in the cocoon before she can get out, and often perishes in it; this circumstance has induced some to extract the chrysalis from the cocoon by cutting it, that the moth may have only to pierce its thin envelope; but the experienced Dandolo disapproves of the practice (although he has performed the operation with success,) because it is tedious; and should the moth be put on a plain surface, five in a hundred will not be able to get out, but will drag the envelope along, and at last die, not being able to disencumber themselves. If the surface be not smooth, the moths will issue with greater ease; it is very favorable to the moths when they put forth their head and first legs, to find some substance to which they may fasten, and thus facilitate clearing out of the cocoon by the support.—For this reason, they should be spread out ve thin on tables covered with a muslin or linen cloth. The life of the moth lasts, in Italy, ten, eleven, or twelve days, according to the strength of its constitution, and the mildness of the atmosphere.—With Mr. Dusar, of Philadelphia, the moths lived from five to eight days; a hot temperature accelerates their operations and the drying which precedes their death.—*To be continued.*

AGRICULTURE.

We understand that the price of wheat has lately experienced a considerable rise, and is now selling at Albany at 10s 6d the bushel. This change in our markets may be ascribed to an anticipation of short crops, in many parts of the country, in consequence of an unfavorable season. It appears by the late intelligence from Europe, that Great Britain and the continent, as well as our own country, have been visited by severe storms and floods, which will prove injurious to the harvests. From these causes, operating so extensively, it is not improbable that foreign ports will be necessarily opened, and the price of agricultural produce greatly enhanced during the present year.—*New York Statesman.*

The harvest has proved so short in Upper Canada, that the Lieut. Governor is about to prohibit distillation from grain.

GEOLOGY.

One of the most singular deposits of rock upon the earth is between Boston and Providence. It is an aggregate of pebbles of all sizes, from a foot or more in diameter to grains so fine that they cannot be distinguished by the naked eye. A cementing substance fills the spaces between the pebbles, and unites them into a mass sometimes almost as compact as a piece of granite, but frequently so loose that it is easily separated, and even falls to pieces by exposure to the air and seasons. It is said that the ledges are of the coarsest texture near the surface, or on the highest peaks, and as a descent is made they gradually grow finer, and finally become a sandstone or perhaps a fine slate. The composing pebbles have smooth and rounded surfaces, evidently produced by attrition or rubbing against each other at some former period, and in some different position.

Perhaps the most unaccountable fact respecting this singular deposit, is the seams or fissures which divide the ledges in various directions, passing so straight and exact in their course, that they separate the smallest grains and leave the surface as smooth as if it was polished. The pebbles are quartz, felspar, argillite and hornblende.

The Catskill Mountains present a phenomenon bearing some resemblance to those already mentioned. The highest peaks of this range, which here and there tower above the rest, are composed of aggregates, resembling the coarsest masses deposited in the range from Boston to Providence, while the great mass of mountain on the declivity below resembles in its texture the finest portion of the other.

I mention the facts and leave them for others to explain.

This rock is called graywacke, and coarse graywacke is called pudding stone.—*Boston Patriot.*

We take this opportunity to remind our agricultural friends, that the 15th day of October next, is the day designated by the Executive Committee, of the Hartford County Agricultural Society, for the Cattle Show and Fair. The Committee having made the necessary arrangements, preparatory to this exhibition, all that is now wanting to give it an important character, is the exercise of a proper feeling among the friends of agriculture throughout the county.

We do hope that (this year) we shall not be behind our friends in the neighboring Counties.—We can have if we will, a rich and interesting exhibition. We have the means within our power.

In the exercise then of that noble spirit of emulation, so characteristic of the farmers in other sections of the State, do let us avail ourselves of them.—*Hartford Mirror.*

Cattle Show and Fair.—The season for our annual Cattle Show and Fair is fast approaching, and we doubt not the farmers have before this commenced their preparations for the occasion.—We learn with pleasure that several farms have been entered for the premium, and that the prospect generally of an interesting exhibition is very favorable.—*Hartford Courant.*

Honey a cure for the Gravel.—A gentleman cured this disorder by sweetening his tea with half honey and half sugar. Others have followed the same prescription with success.

CANALS AND RAIL ROADS.

We hope the following table will be thought worthy the labor it has cost us. We believe it embraces nearly all the canals and rail roads in the United States that have been authorized by law, and we have added a few that are not thus authorized.—*Vermont Chronicle.*

CANALS.

	Names.	Length.	Lockage.
1.	*Middlesex	29½ miles.	136 feet.
2.	†Blackstone	45	450
3.	†Farmington	87	520
4.	*Hudson and Erie	363	688
5.	*Champlain	63	153
6.	*Oswego	38	123
7.	*Seneca	20	50
8.	Delaware & Hudson	65	615
9.	†Morris	86	1400
10.	*Chesap. and Del.	14	
11.	*Port Deposite	10	
12.	Chesap. and Ohio	360	4000
13.	†Ohio State	306	1185
14.	†Miami	265	889
15.	†Lehigh	46	35
16.	Little Schuylkill	25	
17.	Conestoga	18	70
18.	*Schuylkill	108	588
19.	*Union	79	503
20.	†Pennsylvania	296	1100
21.	Ohio and Erie	213	
22.	†Delaware		
23.	James and Kenhaws		
24.	*Dismal Swamp	23	
25.	†Louisville	3	
26.	Cape Fear River	200	
27.	†Santee, Columbia Saluda	150	817
28.	Savan. and Altam.	66	
29.	Atlantic and Mexican		
30.	Florida		
31.	Welland	43	321

RAIL ROADS.

	Length.
*Quincy	3 miles.
Boston and Hudson	187
Boston and Providence	42
Albany and Schenectady	16
Camden and Amboy	60
*Mauch Chunk	12
Danville and Pottsville	40
Columbia and Philadelphia	75
Schuylkill and West Branch	8
Baltimore and Ohio	
Columbia and Campden	
Oakmulgee and Flint	36

1. From Boston Harbor to Chelmsford. 2. Worcester, Mass. to Providence, R. I. 3. Northampton, Mass. to New-Haven, Ct. 4. Albany to Buffalo. 5. Albany to Whitehall. 6. Salina to Oswego, connecting the Hudson and Erie Canal with Lake Ontario. 7. Connects Seneca and Cayuga Lakes with the Hudson and Erie Canal. 8. From Delaware River, in Orange county, to the Hudson, near Kingston. 9. Easton to Newark, N. J. 10. Delaware River to Chesapeake Bay. 11. From Fort Deposit, on the Susquehanna, to the Maryland line. 12. Georgetown, D. C. to near Pittsburgh, Pa. 13. Cleaveland, on Lake Erie, to the Ohio, at the mouth of the Scioto. 14. Cincinnati to the Maumee, near the head of Lake Erie. 15. Stoddartsville, on the Lehigh, to Easton, on the Delaware, (whole distance 48 miles, but the canal as above.) 16. Mouth of Little Schuylkill River to coal mines.—17. Lancaster to mouth of C. Creek, (slack water navigation.) 18. Philadelphia to Mount Carbon, (canal and slack water.) 19. Reading to Middletown. 20. Middletown to Pittsburgh. (The three last form a continuous line from Philadelphia to the Ohio at Pittsburgh. No. 20 has been commenced at both extremities. It is thought that a rail road will be substituted for crossing the mountains.) 21. Pittsburgh to Erie, on Eake E. 22. Philadelphia, to meet Delaware and Hudson Canal. 23. Richmond to the Kenhawa. 24. Near the mouth of James River to Albemarle Sound. 25. Near Louisville, Ky. to pass the rapids. 26. Canals and slack water on Cape Fear River. 27. From Columbia, by means of the Broad and Saluda Rivers, to Cambridge; and from the Santee, by Cooper's, to Charleston. 28. Savannah to the Altamaha. 29, 30 To connect the Atlantic Ocean with the Gulf of Mexico. 31. Between Lakes Erie and Ontario, on the Canada side.

* Completed. † In progress.

From the American Farmer.

SWEET BUTTER.

The component parts of milk are oil, curd and whey. The oily parts constitute the cream, and the curd makes the cheese. The oily parts, being specifically lighter than the other parts of the substance, ascend to the surface in the form of cream.

In winter, four or five days, according to the common practice, are necessary to produce all the cream of a pan of milk. Such cream from this tedious process not unfrequently acquires a bitter taste, which is communicated to the butter. And the churning of butter from such cream is moreover an operation of four or five hours, and sometimes longer, unless hot water be poured into the cream, which invariably injures the butter, by rendering it white and insipid.

To shorten the time, and to diminish the labor of making butter, and at the same time to improve its quality, there has been recently established in the dairy house of Mr. Ro. Smith's farm, called Orange, an apparatus upon the simplest principles imaginable. During the coldest weather in winter, in the course of less than twenty-four hours after the milk has been taken from the cows, sweet cream is produced, greater in quantity and richer in quality than can be obtained in the ordinary management in five days. So rich, indeed, is the cream, that it is churned with as much facility as is the rich cream of the Alderney cows, in the summer season. The operation of churning never exceeds twenty-five minutes. The butter from such cream has never failed to be of a fine flavor and of a fine color; and in the nature of things it never can fail to be so, unless the dairy woman should be utterly ignorant of the art of making sweet butter. The process is not a new invention. According to the principles of the system pursued at Orange, is made the sweet butter which, in England, is the most admired.—The part of the course of proceeding not in common use is this:—The pans, with the milk just taken from the cows, remain until a thin skin of cream is produced. They are then placed in hot water, and in about thirty minutes thereafter all the cream contained in the milk is formed on the surface. The cream thus obtained is managed as other rich cream is in all well conducted dairies.

The principal merit of the apparatus at Orange, is the great facility of heating the water, the convenient fixture of the vessels containing the same, and the complete exclusion of every particle of the smoke of the fire.

The skimmed milk, consisting of curd and whey, without any of the buttery parts, has a peculiar sweetness, is extremely pleasant to the taste, and is deemed a very wholesome beverage.

With this apparatus, butter can be made in summer as in winter.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 19, 1828.

FARM BUILDINGS.

The first object when a new set of farm buildings is to be erected, is to fix on a proper situation, which ought to be as near as possible to the centre of the farm, more especially if it be arable. Nothing can be more preposterous, than to continue the old system of having the farm-houses placed in villages, totally detached from the farm; a plan which originated, from the want of domestic security in feudal times, or the dread of foreign invasion. If the farm buildings are placed at the corner of a large farm, a part of the land will probably be neglected—less manure will be sent to it—the expense of cultivation will be materially increased—the strength of the horses or oxen will be uselessly wasted in going backwards and forwards; and the remote parts of the farm, will be left in a state of miserable pasturage; or when occasionally broken up, the crops will necessarily be inferior to what they would have been, under a different system.

It is sometimes assigned as a reason, for not having the farm-houses and offices in a central situation, that at another part of the farm, a better command of water can be procured for family use, and for the farm stock, or for driving a threshing mill, by which a great saving in the labor of horses or cattle is secured. That, however, is only an exception to the general rule, for it may be laid down as an axiom, "that the farm-house and offices ought to be placed, as nearly as possible, in the centre of a farm."

Where the circumstances of the case admit of it, the farm house should front the south; for by this means it is less exposed to the cold northerly winds. The farm-stead should be placed on a well aired and dry spot of ground; and, if it can be had, an elevated situation is always preferable. This is not only the most conducive to health, but an advantage of considerable importance is obtained, namely, it puts it in the power of the farmer, to see what is going forward in every direction. Where the house, on the other hand, is built in a low and humid spot, the crops of the occupier, however dry and well conditioned when brought from the field, will soon acquire a softness, and perhaps mustiness, very injurious to the value.

In the construction of the dwelling-house, utility and not ornament ought principally to be kept in view. At the same time every builder of taste, in fixing on the site and plan of a new farm-house, and out buildings, ought certainly not entirely to overlook the embellishment of the country. It is disputed, whether the house ought to have either wings, or a lean-to behind, or whether the whole should not be under one roof. Many think that a house of three stories, the kitchen half sunk, is

the driest, the cheapest, and the most convenient. Others prefer having the kitchen in a wing, attached to the house.

A farm-house ought not only to be convenient, but should have such a degree of neatness and uniformity that an idea of comfort and happiness may be given. It should have a little plat of garden ground or shrubbery either before or behind it. In the latter case it is placed more distant from the effluvia of the dung-hill. In the former the out houses, laborers, and cattle are more immediately in sight. The windows should be large and the sashes placed rather nearer the outside of the wall than is usual; because, if wet, they will in that case, sooner become dry. The house should be at a moderate distance from the other farm buildings, not only for the sake of purer air, but that the risk of setting the buildings on fire, by sparks from the chimnies of the house may be avoided. This is another argument in favor of placing the garden between the house and the farm buildings.

Many an industrious farmer has obtained the character of being a bad husbandman, from having been unguardedly led to exhaust his capital so much on buildings, as to disable him from applying an adequate proportion of it to the purchase of proper stock or to the cultivation of the soil. And it may be laid down as a maxim, that though a farmer is well entitled to accommodations, in proportion to the size and produce of his farm, yet to erect these on a larger scale than circumstances require is wasteful prodigality. Above all, increasing the expense by making ornamental erections cannot be too cautiously avoided.

PROFITS OF GARDENING.

It is stated in Berk's Report, that near Devizes, and other towns in Wiltshire, (Eng.) many families subsist by occupying from two to five acres as garden ground. The soil is sandy, and applied to the produce of esculent vegetables for the consumption of the neighboring towns and villages. So productive are gardens, when well managed, that three brothers, who followed the art of gardening, supported as many families, very decently, and gradually acquired some wealth, by the cultivation of about five acres of land.

SOAPER'S WASTE.

Sir John Sinclair asserts that soaper's waste used in moderation by itself, or in a compost with earth, is an excellent manure for garden soils.—This substance not only destroys insects and their larvæ, but consisting principally of calcareous matter, every species of vegetables is greatly improved in quality, where it is applied.

FARMER'S GARDENS.

A garden, under a proper system, is a most valuable acquisition to a farmer, with a view both to comfort and economy. Many culinary articles may be obtained from a well cultivated and sheltered garden, which cannot be raised in the field, or will not grow in exposed situations, with equal luxuriance and perfection. Attention, likewise, should be paid to the sowing of different articles at various seasons, by which an earlier and a more equal, as well as more regular supply for the table, may be obtained. It is also of use to employ a piece of ground in a garden, for raising cabbages, Swedish turnips, and other plants to be afterwards transplanted into the fields. The refuse of the garden may be given with advantage to pigs, and milch cows. At the same time, working in the garden should always be considered as of inferior consideration to the business of the farm; and on no account ought the farmer's attention to be materially drawn off from his crops of grain and grass.

SEA WEED A MANURE FOR ONIONS.

Sir John Sinclair says "Sea weed, where it can be procured, is an excellent manure for garden crops, in particular for onions." And in the *General Report of Agriculture in Scotland*, vol. ii. page 94, it is observed that "When sea-weed could be had at Kirkaldy, at a reasonable rate, the crops of onions were remarkable for their produce."

YOUNG FRUIT TREES.

Sinclair says, it cannot be too strongly inculcated, that to permit young fruit-trees to bear fruit, *for some years*, is eventually to do essential injury to their future fruitfulness and duration.

CULTIVATING A GARDEN WITH A PLOUGH.

Field gardens cultivated by the plough are mentioned by Sir John Sinclair, who says in substance that there are not less than 8000 acres in all, cultivated in the neighborhood of London, principally by the plough instead of the spade.—A garden cultivated in that manner may contain an acre with advantage. By substituting the plough for the spade, the work will require less attention; the necessity of having a professed gardener accustomed to digging will be prevented, and a considerable expense saved.

BANKING UP HOUSES.

The best mode of banking up houses, so as to keep frost from cellars, and render the lower rooms warmer than they would be otherwise, is to set single boards on edge, parallel with, and about a foot and a half or two feet from the sills or sleepers of the house—and fasten them in that position by pins or stakes, driven into the ground. Fill in a layer of dirt between the boards and sills, and over that place a layer of straw or other litter. Then place boards flat-wise, or nearly horizontally, descending a little from the house so as to shed rain, and carry it over the boards placed edgewise as stated above. The straw or litter will effectually prevent the frost from penetrating your cellar to spoil your vegetables. Next to a smoky house, and a scolding wife, a freezing cellar is earnestly to be deprecated, and if possible, avoided.

SUMMER-MADE MANURE.

Many cultivators waste nearly all the manure, which their cattle make in the summer time by mismanagement. Their cow-yard is large, and the droppings of their cattle are spread in thin layers over a large surface. Of course they are first dried through and through by the sun, and secondly, washed away by the rains. Cattle should be yarded in summer in a small space. Their manure, once or twice a week, at least, should either be ploughed in or mixed with soil, for compost—placed under cover—shovelled into heaps and covered with earth, or in some way secured against the robbery of the elements. A farmer would be thought crazy, who should expose his cattle-fodder to the weather for months, before he made use of it; and he cannot be in his right mind, if he suffers his manure, (which is the hearts-blood of agriculture) to be sucked up by the sun—drizzled away by the rain, or tossed about by the four winds of heaven.

LOCUST TREE INSECTS.

A gentleman has sent us (preserved in spirits) an insect, found in the locust tree. It is the well known destroyer, for whose extirpation the Mass. Agri. Society have offered a premium of fifty dollars. It is described at length in the Mass. Agri. Repos. vol. v. page 67, and drawings of the insect, showing its appearance in the several stages of its existence are there given. By the writer of the article referred to the insect is denominated *Cossus robinia*; and the following is a part of his description: "The general color of the larva is red, approaching that of the cherry, paler towards the sides, deeper towards the middle of the back, and in each segment there are several tubercles of a reddish chesnut color, from each of which arises a small bristle. The under side of the body is paler, and of a dull white, very slightly tinged with red. The head is chesnut colored, the teeth very dark, and almost black. It has sixteen feet, or eight pairs. Three pairs of these are placed in the three first segments of the body; these are terminated by a single claw, as in all caterpillars. Four other pairs are placed in the 6th, 7th, 8th, and 9th segments and the 8th pair in the last division of the body," &c.

The writer of the article from which the above is extracted suggests no remedy for the ravages of the insect. But the New England Farmer, vol. iii. page 382, has the following remarks on the locust tree borer: "A horticulturist tells us that he has preserved his locust trees against the borer, which has almost annihilated that fine tree in this part of the country, by first probing the holes made in the tree by the insects with a small flexible wire, a little hooked or curved at the end, introduced into the tree. With this he destroys or extracts as many worms as possible. He then with a small syringe, injects into their holes strong soap-suds, which puts a finishing hand to their execution."

The following extract from a report by a Committee of the *Essex Agricultural Society*, will show that this insect, though injurious is not always fatal to this valuable tree:

"An objection to the cultivation of the locust tree is often brought from the fact that they are sometimes destroyed by worms. This is true—but the ravages of this insect are found to be greatest where the trees are few and scattered.—In the grove on this farm, [that of Dr. Nichols of Danvers] which extends over a number of acres, and in the other groves in this vicinity, but very few of the trees are at all injured by worms. This objection is by no means sufficient to authorize the neglect of their cultivation." See N. E. Farmer, vol. iii. page 147.

*** *Economy in Money Matters.*—The subscribers to the New England Farmer, who would willingly oblige us by prompt payment, and save fifty cents into the bargain, are respectfully reminded that by paying in advance, they will obtain the current volume of the New England Farmer at $2.50, instead of $3.00, which, according to the terms of the paper, will be otherwise the invariable price. The advance payments are now due.—A word to the *wise*, is worth a whole vocabulary to the *otherwise*.

☞We wish the friends to this journal to bear in mind that by obtaining *five* subscribers, and forwarding the payment for the same, they will have a copy sent to them, gratis, as long as the payment is annually forwarded. They may thus secure to themselves a copy of the work, and materially forward the interests of the publication.—New subscribers can be supplied with the preceding numbers of the current volume.

AGRICULTURAL SEMINARY.

An individual has offered to appropriate *ten thousand dollars* to the establishment of a *practical* Seminary for the cultivation of the various branches of agricultural and mechanical science; to be located in the central part of Massachusetts, and placed under the supervision of the American Lyceum. It is expected that this institution, which is to embrace extensive workshops, gardens, &c. on the most approved models, will go into operation early in the ensuing spring.—*Bulletin.*

PREVENTIVE AGAINST CANKER-WORMS.

Some notices of an *invention* for preserving fruit trees from *canker worms* were meant for this week's N. E. Farmer; but, in consequence of the mislaying of papers, they are unavoidably deferred. We hope to publish something on the subject in our next.—An answer to the query of our "Westminster subscriber," as soon as possible, probably next week.

TO PURIFY RANCID BUTTER.

Melt it with a slow fire, in a well glazed earthen vessel, to which put soft water, working them well together, and when it is cold, take away the curd and the whey at the bottom; do it a second and a third time in rose water, always working them well together. The butter thus clarified will be of the sweetest delicious taste.

The following recipe (taken, we believe, originally from an English paper,) is of some consequence if correct. Try and let us know how it succeeds.

Old Dr Hunt used to say when he could not discover the cause of a man's sickness; We'll try this—and we'll try that. We'll shoot into the tree, and if any thing falls, well and good." Aye, (replied a wag) I fear that is too commonly the case, and in your shooting into the tree, the first thing that generally falls is the patient."

London-porter.—The scale on which brewing is conducted in England, may be conceived from the annual statement of the porter, ale, &c. given in London. The highest on the list is Barclay, Perkins & Co. whose returns of porter for the year ending the 5th July, amounted to 305,937 barrels, or about a 1000 barrels a day, exclusive of holidays. Last year their report was 341,330. The total amount of 10 houses was 1,341,660 barrels, somewhat less than the preceding year.

Moschetoes.—If money has been scarce the present season, moschetoes have been plenty. We speak *feelingly* on this subject, having been kept awake, in torture most acute, by these musical intruders on nocturnal repose. They are terribly annoying, particularly to those not fond of music. A night or two since, we woke up in agony, writhing under the sting of these horrible musicians, that make such "concordant discord," and imagined a full band of musicians in our room, chanting some infernal dirge. If they would sting and be off, we would willingly spare a few of them a drop or two of blood, but then their melody, we had rather hear "a brazen candlestick squeak," or hold sweet "converse with the wheel of a knife grinder." But we have found a remedy,—the moscheto net, commonly called a pavilion, effectually protects against the sting of these tormentors.—*Manuf. and Farmers' Journal.*

WORCESTER CATTLE SHOW.

We have every reason to expect a more magnificent display at the approaching Cattle Show, than has graced the former festivals of our county. Strangers will be doubtless attracted, as well to witness the Exhibition of Agricultural riches, as from curiosity, to be spectators of the commencement of internal navigation. Our County is so filled with beautiful animals, the fields are so profusely spread with the wealth of cultivation, the looms of its manufacturers are so busy in the production of cunning works, that we confidently anticipate an exhibition of the tenants of the stall, the products of the earth, the fabrics of industry, and the combinations of ingenuity, which may sustain the character so justly acquired by the County of Worcester, for the fertility of its soil, and the public spirit of its inhabitants.—*Worcester Egis.*

BLACKSTONE CANAL.

We learn that the Canal is now rendered navigable to Uxbridge in this County, and that it is expected, unless delayed by unfavorable weather, that the whole work will be so far completed by the first week of October next, that boats may pass.

Arrangements have been made to raise the supplies of money necessary for its completion beyond the amount of original subscriptions, by loans obtained on the joint credit of the corporation and some of its most responsible Stockholders, so that no pecuniary delay will impede the completion of the work.

A passage boat is to be constucted in this town, which, with those already navigating the waters of Rhode Island, will probably furnish ample accommodation for the journey of those strangers who may visit us at the approaching Cattle Show.

Worcester Ægis.

New mode of making Jelly.—Press the juice from the fruit; add the proper portion of sugar, and stir the juice and sugar until the sugar is completely melted; and in twenty-four hours it will become of a proper consistence. By this means the trouble of boiling is avoided, and the jelly retains more completely the flavor of the fruit. Care should be taken to stir the mixture until the sugar is completely melted, and fine sugar should be used.

Treasure trove.—A solid mass of gold was lately found in Anson county, (South Carolina) which weighed about thirteen pounds, Troy weight. It was sold for $2,500.

Tulips.

Just received at the New England Farmer Seed Store, No. 52 North Market Street,

A fine collection of Dutch Tulips of bright red, yellow, white, and splendid variegated colours;—12 1-2 cts. each, $1,00 per dozen, assorted.

Hemp Seed.

Just received at the New England Farmer Seed Store, No. 52 North Market Street.

A consignment from Troy, N.Y. of 50 bushels of Hemp Seed, growth of 1827; by the tierce or bushel.

☞Subscribers to the New England Farmer can have their volumes neatly half bound and lettered at 75 cents, by sending them to this office.

Seeds for Fall Sowing.

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion, Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

SUBSCRIPTION.

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one I ; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best.	- - - -	barrel.	2 00	3 00
ASHES, pot, first sort,	- - -	ton.		105 00
Pearl, first sort,	- - -	"	102 50	105 00
BEANS, white,	- - - -	bushel.	1 00	1 50
BEEF, mess, new.	- - - -	barrel.	10 50	10 75
Cargo, No. 1,	- - -	"	8 50	8 75
Cargo, No. 2,	- - -	"		7 00
BUTTER, inspected No. 1, new,	-	pound.	12	14
CHEESE, new milk,	- - -	"	6	8
Skimmed milk,	- -	"	2	3
FLOUR, Baltimore, Howard-street,	-	barrel.	5 87	6 00
Genesee,	- - - -	"	5 62	5 75
Rye, best,	- - - -	"	2 62	3 00
GRAIN, Corn,	- - - -	bushel.	53	54
Rye,	- - - -	"	45	52
Barley,	- - - -	"	60	70
Oats,	- - - -	"	32	40
HOG'S LARD, first sort, new,	-	pound.		9
LIME,	- - - - -	cask.	85	90
PLAISTER PARIS retails at	-	ton.	2 25	2 50
PORK, new, clear,	- - - -	barrel.	18 00	19 00
Navy, mess,	- - -	"	13 00	13 50
Cargo, No. 1,	- - -	"	13 00	13 00
SEEDS, Herd's Grass,	- - -	bushel.	2 00	2 25
Orchard Grass,	- -	"		4 00
Fowl Meadow,	- -	"		4 00
Rye Grass,	- - -	"		4 00
Tall Meadow Oats Grass,	-	"		5 00
Red Top	- - - -	"		1 00
Lucerne,	- - - -	pound.		50
White Honeysuckle Clover,		"		50
Red Clover, (northern)	-	"	11	12
French Sugar Beet,	- -	"		1 50
Mangel Wurtzel,	- -	"		1 50
WOOL, Merino, full blood, washed,	-	"	45	60
Merino, full blood, unwashed,		"	25	30
Merino, three fourths washed,		"	35	40
Merino, half & quarter washed,		"	33	35
Native, washed,	- - -	"	28	30
Pulled, Lamb's, first sort,	-	"	45	50
Pulled, Lamb's, second sort,		"	28	33
Pulled, for spinning, first sort,		"	37	40

PROVISION MARKET.

BEEF, best pieces,	- - - -	pound.	10	12
PORK, fresh, best pieces,	- -	"		10
whole hogs,	- -	"		6
VEAL,	- - - - -	"	6	10
MUTTON,	- - - - -	"	4	8
POULTRY,	- - - - -	"	scarce	
BUTTER, keg and tub,	- - -	"	12	14
Lump, best,	- - -	"	22	25
EGGS,	- - - - -	dozen.	14	17
MEAL, Rye, retail,	- - - -	bushel.		70
Indian, retail,	- - - -	"		65
POTATOS, new	- - - -	"		40
CIDER, [according to quality,]	-	barrel.	2 00	2 50

MISCELLANIES.

(*From Bailey's Lays of a Minstrel.*)

THE BRIDEMAID.

The bridal is over, the guests are all gone,
The bride's only sister sits weeping alone;
The wreath of white roses is torn from her brow,
And the heart of the bridemaid is desolate now.

With smiles and caresses she deck'd the fair bride,
And then led her forth with affectionate pride;
She knew that together no more they should dwell,
Yet she smiled when she kissed her and whisper'd farewell.

She would not embitter a festival day,
Nor send her sweet sister in sadness away;
She hears the bells ringing, she sees her depart,
She cannot veil longer the grief of her heart.

She thinks of each pleasure, each pain that endears,
The gentle companion of happier years;
The wreath of white roses is torn from her brow,
And the heart of the bridemaid is desolate now.

Sentiments of the famous Mr. Penn with regard to Marriage.—Never marry but for love, but see that thou lovest what is lovely. If love be not thy chiefest motive, thou wilt soon grow weary of a married state, and stray from thy promise, to search out thy pleasures in forbidden places.

Let not enjoyment lessen, but augment affection; it being the basest of passions to like, when we have not, what we slight when we possess.

It is the difference betwixt love and lust, that *this* is fixed, *that* volatile; love grows, lust wastes by enjoyment. And the reason is, that one springs from an union of souls, and the other from an union of sense.

They have divers originals, and so have different families; *that* inward and deep, *this* superficial; *that* transient, *this* permanent.

They that marry for money cannot have the true satisfaction of marriage, the requisite means being wanting.

Men are generally more careful of the breed of their horses and their dogs, than of their children.

Those must be of the best sort, for shape, strength, courage, and good conditions; but as for *these*, their own posterity, money shall answer all things. With such, it makes the crooked strait, sets squint eyes right, cures madness, covers folly, changes ill conditions, mends the skin, gives a sweet breath, repairs honors, makes young, works wonders.

O how sordid is man grown! Man, the noblest creature in the world! As a *God* on earth, and the image of Him that made it: thus to mistake earth for heaven, and worship gold for *God*.

Montgomery has beautifully described Columbus, while meditating on his great expedition, as gazing with eager anticipation, towards the new world which he hoped to discover—

> "Lights of Heaven! he cried,
> Lead on! I go to win a glorious bride,
> By nature nursed beyond the jealous sea,
> Denied to ages, but betrothed to me."

This bride our pilgrim fathers found on these unvisited shores. On her shady bowers no rude spoiler had intruded. None of the corruptions of the old world had found their way into her bosom. She was worthy to be the bride of our forefathers, and to become the mother of a race of freemen.—*Knowles' Address.*

GRAVE CORRESPONDENCE.

Dr. Schmidt, of the cathedral of Berlin, wrote to Frederick II. in the following terms:

"Sire—I acquaint your Majesty, first, that there are wanting books of Psalms for the Royal Family. I acquaint your Majesty, second, that there wants wood to warm the Royal seats. I acquaint your Majesty, third, that the balustrade, next the river, behind the church, is become ruinous. SCHMIDT, *Sacrist of the Cathedral.*"

The King, much amused with the epistle, sent the following answer:

"I acquaint you, Mr. Sacrist Schmidt, first, that those who want to sing may buy books. Second, I acquaint Mr. Sacrist Schmidt, that those who want to be warm, may buy wood. Third, I acquaint Mr. Sacrist Schmidt, that I shall no longer trust to the balustrade next the river. And I acquaint Mr. Sacrist Schmidt, fourth, that I will not have any more correspondence with him.

FREDERICK."

Anecdote.—A venerable Friend and a dashing *buck*, driving their respective vehicles, met in a narrow road, where neither could pass without the consent of the other. After some dispute, as to which should first turn out, the *buck* drew a newspaper from his pocket, and set about perusing it very diligently; upon which the Friend, with characteristic composure, asked, "Friend, has thee another paper in thy pocket?" "No!"—"Then when thee has done reading the one in thy hand, I would thank thee to loan it me!"

Empiricism reproved.—When the revolutionary government of France, at the suggestion of the National Institute, attempted to introduce a new meteorology, by dividing the quadrant of the meridian into one hundred, instead of ninety degrees, a French navigator, finding himself much perplexed in the practical application of this new theory, sarcastically recommended to the Assembly a decree that the earth should perform four hundred revolutions in a year!—*Adams' Report on Weights and Measures.*

EPIGRAM.

"On Tuesday next," says Tom to Ned,
"I'll dine with thee, and take a bed."
"You may believe him," William cries,
"For where he dines he always *lies*."

Gov. S. P. Maitland is about to prohibit the distillation of grain into ardent spirits, on account of the scarcity of bread stuffs in Lower Canada, after the short harvest of the present season. We cannot but hope that this measure may lead to something of importance to the interests of temperance in that country and our own.—*N. Y. D. Advertiser.*

Cure for the Dysentery.—As this is the season most common for the prevalence of this distressing complaint, an experienced man, though not a physician, highly recommends the use of the high Mallows. Take of the upper leaves and seed together, and boil them in milk. Let the suffering patient take of it, for victuals and drink. It is said to give relief invariably, and safely to stop the progress of the disorder. Probably the low has the same healing virtue.—*Keene Sentinel.*

The Gardiner Lyceum has offered a premium of fifty dollars to encourage the cultivation of Hemp in Maine.

SUMACH has become an article of traffic in Virginia, where it grows spontaneously. It is gathered in large quantities, and sold from one to two dollars the hundred weight, to be used in drying morocco leather. Thousands of dollars have been paid for it the past summer.—*Microcosm.*

The Agricultural Society of South Carolina recommend a public mart for the disposal of beef cattle, live stok, &c. to prevent impositions at home and abroad.

Best preparation of black lead for cleaning stoves.—Mix powder of black lead with a little common gin or the dregs of red Port wine, and lay it on the stove with a piece of linen rag; then with a clean, dry and close, but not hard brush, dipped in dried black lead powder, rub it to a beautiful brightness. This will be found to produce a much finer and richer black varnish on the cast iron than either boiling the black lead with small beer and soap, or mixing it with white of egg, &c. which are the methods commonly practised.

Domestic Encyclopedia.

Remedy for Burns and Scalds.—Linseed oil and lime water, of each equal parts. The bottle should be shaken previous to the application, as the ingredients will separate. Apply lint or a piece of linen to the burn, and keep it constantly wet with the above preparation.

THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples, Pears, Peaches, Cherries, Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

A list of the contents of the work will be found in the New England Farmer for August 1.

Price $1.25—Six copies for $6.00.

Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D," Boston, through the post-office. 6t Aug. 1

Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from $4 to $5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Onions for Sale.

Six hundred bushels of prime Onions, (White Portugal, and Straw Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 29

Bleaching Salts.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.